

Oct. 1.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Lizzie M. Stanley, via Boston, 18,000 lbs. fresh fish.
Sch. Kineo, Georges, 20,000 lbs. halibut, 70,000 lbs. fresh cod.
Sch. Essex, Bacalien Bank, 115,000 lbs. flitched halibut.
Sch. Hortense, via Boston, 50,000 lbs. fresh fish.
Sch. James W. Parker, via Boston, 60,000 lbs. fresh fish.
Sch. Stranger, shore, 27,000 lbs. fresh fish.
Sch. Sheffeyld, shore, 7000 lbs. pollock.
Sch. Lafayette, shore, 4000 lbs. pollock.
Sch. Grayling, shore, 10,000 pollock.
Sch. Ramona, Rips, 38,000 lbs. salt cod.

Todavs Fish Market.

Round pollock, 65 cts. per cwt.; gutted 70 cents.
Salt Rips, cod, large, \$4.25, mediums, \$3.25; snapper \$2.
Salt Georges cod, large \$4.25, mediums, \$3.25.
Salt bank dory handline cod, \$4 per cwt. for large and \$3.25 for mediums.
Bank halibut 10 cts. per lb. for white and 8 cts. for gray.
Flitched halibut, 7 1-4 cents per lb.
Salt pollock, \$1.50; salt haddock, \$1.50.
Salt mackerel, \$20 per bbl.
Eastern salt shack trip cod, \$3.50 per cwt. for large and \$3 for markets.
Splitting prices for fresh fish, Western cod, large, \$2.20; mediums, \$1.65; Eastern cod, large, \$1.90; medium, \$1.50; cusk, \$1.60 to \$1.65; haddock, 80 cts.; hake, 80 cts.; pollock, 70 cts.
Salt trawl bank cod, large, \$3.62 1-2 per cwt., medium, \$3.12 1-2c.

Boston.

Sch. Benj. F. Phillips, 45,000 haddock, 26,000 cod, 6000 hake.
Sch. Catherine Burke, 25,000 haddock, 30,000 cod, 15,000 hake.
Sch. Mary A. Gleason, 8000 pollock.
Sch. Klondike, 2000 pollock.
Sch. Grace Darling, 10,000 pollock.
Sch. Emily Sears, 9000 pollock.
Sch. Maxwell, 5 swordfish.
Sch. Elizabeth W. Nunan, 8000 haddock, 2000 cod, 6000 hake.
Sch. Francis P. Mesquita, 40,000 haddock, 40,000 cod, 1000 hake, 2 swordfish, 8000 pollock, 500 halibut.
Haddock, \$2 to \$3 per cwt.; large cod, \$2.75 to \$3, market cod, \$2; hake, 50 cts. to 75 cts.; pollock, \$1; swordfish, 11 cts. per lb.

Fishing Fleet Movements.

Sch. E. C. Hussey was at Liverpool, N. S., on Monday.
Sch. Hattie M. Graham passed south by Mulgrave, N. S., on Sunday.

Oct. 2.

Testing Mexican Salt.

The Robinson Fisheries Co. of Anacortes Wash., is testing the qualities of Carmen Island salt, which is produced in Mexico and is said to have great purity and strength.
A new method of refining rock salt has been discovered in England. Instead of the old and slow process of liquefaction in water and subsequent evaporation, the salt is melted and purified by fire. While in a liquefied state all impurities are precipitated so as to be easily separated after cooling.

Oct. 2.

OBJECT TO T WHARF.

Boston Fish Dealers Favor Some Other Location for Business.

Fishery Congress Delegates Tendered Banquet in That City.

The delegates to the international fishery congress at Washington, D. C., who extended their trip to Boston and this city, were tendered a banquet by the wholesale and commission fish and oyster interests of Boston yesterday, which was attended by about 150 person. Many distinct compliments were paid to the efficiency of the state and national fishery work.

Mr. John R. Neal, who presided, speaking of the trade facilities in Boston, said that T wharf was essentially a great fish market.

Oct. 2.

"The question has often been asked," he said, "why the fish business is not removed to a more distant locality. It has been because some of the merchants have been afraid that this would result in the establishment of another market, though in cases where two fish markets have been established for a city they have not proved a success. I hope that the time will come when the city authorities will designate a place outside the city proper, where the wholesale fish business may be conducted in a thoroughly sanitary way, with the provisions made, not merely for the present, but for all future needs."

Dr. H. N. Smith, secretary general of the United States Fish Commission called attention to the very creditable, efficient and representative delegation sent from Massachusetts to the fishery congress at Washington last week. He went on to praise the Bay State delegates and to express his appreciation of the interest which the state take in the question.

Dr. George W. Field, chairman of the state commission, said: "I have the feeling that it is no more logical to restrict the use of lobsters or fish than it would be to say that because of their being so few potatoes we would restrict their use. But we must give attention to the protection of young fish until they reach the time when they will be useful and care for the adults so that there will be no shortage of eggs."

Dr. Naumann of Dresden responded enthusiastically to the toast of "The Ladies."

Prof. Prince of Ottawa, a member of the commission of fisheries of the Dominion of Canada, paid a tribute to the manner in which the fisheries of Boston and Massachusetts are conducted. He spoke of the warm welcome which Canada was ready to give the fishermen from this side of the imaginary line, and declared "We can all learn from each other and go back to our own lands with increased knowledge. There have been some differences in the past, but I hope that in the future the fisheries will be looked on as a bond of unity."

Oct. 2.

FROM THE BAY FLEET.

Seiners Have Added To Their Last Reported Catches.

But Few Fish Taken However Since Tuesday of Last Week.

A letter to the Times from Souris, P. E. I., dated September 26, gives the following news from the fleet of Gloucester seiners in North Bay, which may be relied on as being correct.

The letter says:

"The Daily Times which you sent were received in good time and distributed among the fleet and were much appreciated by all the boys. The mackerel conditions continue about as last report, except that the fish taken of late seem to be large and the vessels are fishing a little more to the northeast of East Point. The dogfish are giving trouble and the weather is unusually calm and warm, the thermometer going as high as 85. Little or no fish have been taken since the 22d."

Among the latest reports of catches up to the 26th, are the following:

Sch. Diana, 176 barrels.
Sch. Electric Flash, 162 barrels.
Sch. Ralph L. Hall, 165 barrels.
Sch. Victor, 160 barrels.
Sch. Patrician, 130 barrels.
Sch. Parthia, in port and catch not reported.

On the day the letter was written, last Saturday, the rest of the fleet were not in port. The fish are moving to the eastward.

All on board the vessels are well and there have been no mishaps.

Other letters from Souris, dated on Sunday and later, give the following catches of the vessels:

Sch. Victor, 202 barrels.
Sch. Lena and Maud, 186 barrels.
Sch. Diana, 170 barrels.
Sch. Ralph L. Hall, 161 barrels.
Sch. Hattie M. Graham, 225 barrels.
Sch. Patrician, 160 barrels.

Oct. 2.

New Fishing Concern.

The American Trawl Fishing Co. of Seattle, Wash., has been incorporated under the laws of the state of Washington. The incorporators are John A. Turney and Howard S. Dndey.

Oct. 2.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Flora J. Sears, via Boston, 35,000 lbs. fresh fish.
Sch. Frances P. Mesquita, via Boston 70,000 lbs. fresh fish.
Sch. Effie M. Prior, Western Bank, 160,000 lbs. fresh fish.
Sch. Ida S. Brooks, via Boston, 20,000 lbs. fresh fish.

Todavs Fish Market.

Round pollock, 65 cts. per cwt.; gutted 70 cents.
Salt Rips, cod, large, \$4.25, mediums, \$3.25; snapper \$2.
Salt Georges cod, large \$4.25, mediums, \$3.25.
Salt bank dory handline cod, \$4 per cwt. for large and \$3.25 for mediums.
Bank halibut 10 cts. per lb. for white and 8 cts. for gray.
Flitched halibut, 7 1-4 cents per lb.
Salt pollock, \$1.50; salt haddock, \$1.50.
Salt mackerel, \$20 per bbl.
Eastern salt shack trip cod, \$3.50 per cwt. for large and \$3 for markets.
Splitting prices for fresh fish, Western cod, large, \$2.20; mediums, \$1.65; Eastern cod, large, \$1.90; medium, \$1.50; cusk, \$1.60 to \$1.65; haddock, 80 cts.; hake, 80 cts.; pollock, 70 cts.
Salt trawl bank cod, large, \$3.62 1-2 per cwt., medium, \$3.12 1-2c.

Boston.

Sch. Pontiac, 4000 haddock, 13,000 cod, 17,000 hake.
Sch. Mattakesett, 8000 haddock, 3000 cod, 8000 hake.
Sch. Thomas S. Gorton, 20,000 haddock, 10,000 cod, 15,000 hake.
Sch. Louisa R. Sylvia, 10,000 haddock, 8000 cod, 13,000 hake.
Sch. Natalie J. Nelson, 20,000 haddock, 14,000 cod, 17,000 hake.
Sch. Mattie D. Brundage, 17,000 pollock.
Sch. Emily Cooney, 4000 haddock, 2000 cod, 12,000 hake.
Sch. Blanche F. Irving, 1600 hake, 4000 pollock, 1 swordfish.
Sch. Flavilla, 500 haddock, 2000 cod, 40,000 hake.
Sch. Helen B. Thomas, 6000 haddock, 9000 cod.
Sch. Aetor, 5000 pollock.
Sch. Dictator, 10,000 haddock, 10,000 cod, 5000 hake.
Sch. Hattie F. Knowlton, 1500 haddock, 600 cod, 4500 hake.
Haddock, \$2 to \$2.25 per cwt.; large cod, \$2.50 to \$2.75; market cod, \$2; hake, 40 cts. to 80 ct.; pollock, 90 cts.; swordfish, 10 cts. per lb.

Oct. 3.

DELEGATES ENTERTAINED.

Smoker at Surfside Most Enjoyable Affair.

BIG FISH PLANTS INSPECTED.

Sail Out in the Bay Being Enjoyed This Forenoon.

The visit of the delegates to the International Fisheries Congress to this city, which began yesterday, is proving one of mutual pleasure and instruction to delegates and those who are entertaining and trying to make their stay pleasant.

As stated in the Times yesterday, the visitors were received at the station on the arrival of the train, and taken to the Russia

Cement Co., and then after a very enjoyable automobile trip dined at the Surfside.

Following this, came an afternoon tour of inspection of the fishing producing plants, the visitors being shown through the big establishments of the Gorton-Pew Fisheries Co. and Cunningham & Thompson. Some took side trips and those interested in vessel construction and fitting were also taken care of and shown what they most desired to see.

The whole tour was one of rare enjoyment to the delegates, many of whom, for the first time, seeing the actual operation of taking out trips of fresh and salt fish in Gloucester style, the skinning, cutting and packing of all the various brands and styles of salt fish, in fact they were shown everything regarding the handling of fish, from the time it comes out of a vessel's hold until it is put on the "jigger," boxed and ready for shipment.

The committee representing the Board of Trade, who escorted the visitors about, saw to it that they missed nothing that was worth seeing or that would add to their store of fish producing and preparing knowledge.

At the places visited the members of the firms and their foremen did all in their power to see to it that the visitors saw all there was to be seen and that any and every especial point was fully and clearly explained.

After the tour of inspection came a pleasant automobile trip about Eastern Point, giving the visitors an opportunity of seeing some of the rugged scenery as well as some of the magnificent summer houses which line the shore.

Supper was had at the Surfside, and in the evening came the reception and smoker at the same hotel. A social hour came first, and all had an opportunity to chat and become more fully acquainted. About 9 o'clock, the party assembled in the spacious parlors of the hotel, and after listening to several selections by Sewall's orchestra, President Thomas J. Carroll of the Board of Trade, and chairman of the entertainment committee, called the party to order and most cordially welcomed the visitors and assured them of the pleasure it gave not only the fish dealers and vessel owners, but the citizens at large to have them here and to have an opportunity of showing them how the oldest and largest fishing port in the western hemisphere does its fish business. He assured the guests that their visit here was most gratifying to the Gloucester people and that he hoped while they were here, they would see all that they were interested in.

Continuing he spoke of the afternoon's trip, of proprietors of big plants visiting for the first time the plants of their business rivals, and in closing pleaded most urgently for harmony among the vessel owners and fish dealers as the one great thing necessary for the advancement of the city and the business.

On this point of harmony, Mr. Carroll expatiated at length and his remarks were listened to with the closest attention by the hundred home people present, as well as by the visitors. He spoke with great earnestness and the applause which followed the close of his remarks was so spontaneous as to show that his words met with the approval of all present. One point in the remarks of Mr. Carroll, which was listened to with especial interest by the visitors, was his very lucid explanation of the necessity of the use of some sort of preservative on fish in the summer or hot season. He explained that according to scientists, the red fungus which appears on fish here in the summer season is due to something which comes from the adjacent marshes, and is carried in the air, settling on the fish while on the flakes. He paid his respects to some of the so-called pure food regulations and before he finished left no doubt in the minds of the visitors as to just about how much some of it amounted to. Having been very prominently connected with this matter of pure food legislation, he was enabled to speak "by the card," as it were, and what he said made a deep impression on some of his hearers, who previously had held somewhat different opinions.

Following President Carroll, Col. Charles F. Wonson of the Gloucester Salt Fish Co. addressed the gathering. He dwelt especially upon the mutual benefits to be derived from the visit of the delegates to this city and of the good which would come from the interchange of views and opinions. He spoke for the need of cooperation in the manner of handling the fish business and laid stress on the point of raising the standard of value. One point on which he touched especially was the need of more care in taking care of salt mackerel, and instanced the advanced position which Norway mackerel took in the market just on account of this one thing, the care they took of the fish in preparing them for market.

Dr. Hugh Smith, United States deputy commissioner of fisheries and secretary general of the congress, was the next speaker and told of the pleasure the trip to Gloucester had given them and how their eyes had been opened in regard to many things. He

assured the Board of Trade of their pleasure at being so well and interestingly entertained and assured it that had it been very highly appreciated.

James B. Connolly, the well known writer of sea stories, talked for about ten minutes, but into that time, he crowded information as to our methods of fisheries which would take hours to write. Mr. Connolly was given a rousing reception and was listened to with closest attention.

Mr. Charles E. Fryer, senior inspector of fisheries of England, was the next speaker and opened in a very felicitous vein, complimenting the committee for its splendid work and assuring it that the visitors had appreciated in the highest degree the afternoon's tour. He made a point of the necessity of a universal classification of terms in the fisheries and of the value and need on the constant interchange of information as to the methods of fishing and conducting the fish business.

Mr. John J. Pew of this city, who was a delegate to the congress from the Board of Trade, gave an interesting talk on the lays on which the vessels go and what the crews make, and in speaking of the Congress and its work and the great distance from which many of the delegates had come to attend, said that considering what had been learned and all that had been heard, "it was worth it."

The speaking closed with remarks by Rev. William H. Rider, D. D., who eulogized the fishermen in his well known forceful, eloquent and convincing manner.

Interspersed between the speeches were several selections by Sewall's orchestra and Dr. Philip P. Moore also favored the party with several solos, many of those present joining in the choruses with evident enjoyment.

A buffet lunch and smoker followed the speechmaking, the big dining hall having been reserved for this purpose. Like all that preceded, this was also a great success, and Landlord Hyams as heartily congratulated by committee and visitors alike for the splendid spread and the manner in which it was served by a large corps of pretty and efficient waitresses. It really seemed that Mr. Hyams had made up his mind to do his part toward giving the visitors a good impression of Gloucester, and he certainly succeeded and deserved fully all the many complimentary remarks showered upon him by those present.

The smoker was a most congenial session. Every one entered into it with grace and vigor and all seemed determined to get acquainted and so well did they succeed that all too quickly came the midnight hour and with it good nights.

The visitors are stopping at the Surfside and are greatly enjoying the view from the broad piazza, and some of them are donning bathing suits and taking a dip, despite the chill atmosphere. They are really enjoying the trip to Gloucester and they do not hesitate to say so.

Today they are out on the briny deep in the good sch. Clintonia and the Grampus, the latter being reserved for the ladies and their escorts. It is blowing a pretty good stick from the northwest and the programme of setting a seine and setting trawls may not be fully carried out, but at any rate they will have a chance for a glorious sail in one of the finest and swiftest crafts in the whole fishing fleet.

Oct. 3.

FISHERY CONGRESS.

Distinguished Party Guests of Local Board of Trade.

Sight Seeing and Inspecting Fishery Establishment Programme for Today.

The delegates of the International Fisheries congress, who are today being entertained by the board of Trade, arrived here on the 10.30 train.

At the depot they were met by the board's reception committee of 15, and after introductions all boarded the machines and were driven to the plant of the Russia Cement Co., where an hour and a half was most profitably and interestingly spent in the inspection of the works.

Following this came a pleasant ride to Magnolia and Manchester, returning to the Surfside for dinner.

Here the hurried introductions made at the railroad station were made more formally and soon all the party became quite well acquainted.

After a social half hour all repaired to the dining hall, which under Landlord Hyams' personal direction was very handsomely decorated for the occasion with choice cut flowers.

President Carroll of the Board of Trade presided and the following fine menu was served for the delectation of the party:

Steamed Clams.
Celery, Radishes.
Clam Chowder.
Consomme Royal.
Boiled Halibut. Hollandaise Sauce.
Baked Whitefish Brown Sauce.
Boiled Fowl a la Reine.
Fried Lobster Surfside Style.
Macaroni a la Cream.
Green Apple Fritters.
Roast Prime Ribs. Beef au Jus.
Roast Sirloin Beef. Dish Gravy.
Roast Spring Lamb. Mint Sauce.
Squash. New Beets.
Boiled Sweets.
Mashed Potatoes. Boiled Potatoes.
Vanilla Ice Cream. Sponge Cake.
Cabinet Pudding. Wine Sauce.
Apple Pie. Blueberry Pie.
Crackers. Cheese.
Graham Wheat and Pilot Bread.
Demi Tasse.

The visitors who are being entertained are as follows:

Dr. Anita, inspector general of fisheries in Roumania; Herr Nauman, president; Dr. Olsen, Royal Geographical Society, Grimsby, England; Professor Prince, Dominion commissioner of fisheries, Ottawa, Can.; Dr. Fryer, British Agricultural and Fisheries Commission, England; Dr. Hofk, scientific advisor of royal fisheries commission, Holland; Lieutenant Aquino, Brazil; Dr. Moore, Bureau of Fisheries, Washington; M. Kao, Mr. Fung, fish experts of China; D. Kitahaa, Imperial University of Japan; A. Kelly-Evans, author, Ontario, Can.; Mr. Hemingway and Mr. Porter of Missouri; Professor Vinciguerra, Italian commissioner, Italy; Dr. Hugh M. Smith, secretary general and deputy commissioner, United States Bureau of Fisheries, Washington; Professor Titecomb, Washington, and G. W. Field, chairman of Massachusetts Commission of Fisheries and Game.

M. Rossati of Italy, M. Fung of China, C. W. Dorr of the Alaska Fish Packers Association, R. E. Follett and Mr. Hemingway of Pennsylvania.

After dinner the whole party went on a tour of the various fishing plants about the city.

Oct 3.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Inez, Corea, Me., 1600 quintals cured fish.
Sch. Catherine and Ellen, via Boston, 60,000 lbs. fresh fish.
Sch. Flavilla, via Boston, 40,000 lbs. fresh fish.
Sch. Emily Cooney, via Boston, 20,000 lbs. fresh fish.
Sch. Marguerite Haskins, shore, 10,000 lbs. pollock.
Sch. Mertis H. Perry, shore, 3000 lbs. pollock.
Sch. Tacoma, Banks, halibuting, 14,000 lbs. halibut, 18,000 lbs. ditched halibut, 15,000 lbs. salt cod.
Sch. Volant, Rips, 20,000 lbs. salt cod.
Sch. Jubilee, Rips, 65,000 lbs. salt cod.
Boats, 200 bbls. fresh herring.

Today's Fish Market.

Round pollock, 65 cts. per cwt.; gutted 70 cents.
Salt Rips, cod, large, \$4.25, mediums, \$3.25; snapper \$2.
Salt Georges cod, large \$4.25, mediums, \$3.25.
Salt bank dory handline cod, \$4 per cwt. for large and \$3.25 for mediums.
Bank halibut 10 cts. per lb. for white and 8 cts. for gray.
Flitched halibut, 7 1-4 cents per lb.
Salt pollock, \$1.50; salt haddock, \$1.50.
Salt mackerel, \$20 per bbl.
Eastern salt shack trip cod, \$3.50 per cwt. for large and \$3 for markets.
Splitting prices for fresh fish, Western cod, large, \$2.20; mediums, \$1.65; Eastern cod, large, \$1.90; medium, \$1.50; cusk, \$1.60 to \$1.65; haddock, 80 cts.; hake, 80 cts.; pollock, 70 cts.
Salt trawl bank cod, large, \$3.62 1-2 per cwt., medium, \$3.12 1-2c.

Boston.

Sch. Oliver S. Kilham, 10,000 pollock.
Sch. Flora S. Nickerson, 12,000 haddock, 5000 cod, 10,000 hake.
Sch. Mettacommet, 2000 cod, 2000 hake, 8000 pollock.
Sch. Gladys and Sabra, 6000 cod, 3000 hake, 12,000 pollock.
Haddock, \$2.25 to \$3.50; large cod, \$3; market cod, \$2.